## <u>Claims</u>

1. A method for producing cookware composed of a base body and a bottom attached thereto, in particular a pot, a pan or the like, in which in a first step of said method, the base body is formed as one integral piece, preferably by means of deep-drawing, and in a second step of said method, the base body is connected to the preferably multi-part bottom, which comprises an inlay as well as a capsule, which receives said inlay, characterized in that

the bottom is calibrated by means of a pressing device having a position control, preferably a toggle press.

- 2. A method according to claim 1, characterized in that the bottom is mechanically reinforced.
- 3. A method according to claim 2, characterized in that reinforcing ribs are stamped into the lower side of the bottom.
- 4. A method according to claim 3, characterized in that the stamping of the reinforcing ribs is carried out in a position controlled manner.
- 5. A method according to one of the claims 1 through 4, characterized in that a calibration of the bottom is carried out with simultaneous formation of the reinforcing ribs.
- 6. A method according to one of the claims 1 through 5, characterized in that the base body and the bottom are welded or soldered to each other.
- 7. A method according to one of the claims 1 through 6, characterized in that the connection of base body and bottom, on the one hand, and the calibration of the bottom, on the other hand, are carried out in one step of said method.

- 8. A device for carrying out the method according to one of the claims 1 through 7, characterized by a pressing device having a position control, preferably in form of a toggle press.
- 9. A device according to claim 8, characterized by concave force plugs.
- 10. A device according to claim 8 or 9, characterized by a cookware receiving portion, which can be moved relatively to the pressing device.
- 11. Cookware, in particular a pot, pan or the like, composed of a preferably cylindric base body and a bottom attached to the base body, characterized in that the bottom is convex, i.e. bulged inwards with respect to the lower side thereof, such that the deformation of the bottom, which is caused by a thermal stress, has a value of ≤ 0.7%, preferably ≤ 0.35% of the bottom diameter, for which purpose the bottom is calibrated in a position controlled manner.
- 12. Cookware according to claim 12, characterized in that the bottom is mechanically reinforced.
- 13. Cookware according to claim 12, characterized in that the bottom comprises reinforcing ribs.
- 14. Cookware according to claim 13, characterized in that the reinforcing ribs are grooves, which are formed in the lower side of the bottom, and the arrangement of which preferably forms a uniform pattern.
- 15. Cookware according to claim 14, characterized in that the pattern formed by the reinforcing ribs has a rotation or mirror symmetric structure.
- 16. Cookware according to one of the claims 11 through 15, characterized in that the base body is formed by a side wall, which encloses a volume, and which comprises a first end area and a second end area opposing

the first one, wherein the first end area is open and can be closed by a cover and the second end area is closed.

- 17. Cookware according to one of the preceding claims 11 through 16, characterized in that the base body is formed as one integral piece.
- 18. Cookware according to one of the preceding claims 11 through 17, characterized in that the bottom is a multi-part piece and comprises an inlay as well as a capsule, which receives said inlay.
- 19. Cookware according to one of the preceding claims 11 through 18, characterized in that the base body and the bottom are soldered or welded to each other.
- 20. Cookware according to one of the preceding claims 11 through 19, characterized in that the base body is made of a rust-proof material, preferably stainless steel.
- 21. Cookware according to one of the preceding claims 11 through 20, characterized in that the inlay is made of a thermoconducting material, preferably aluminium or magnesium.
- 22. Cookware according to one of the preceding claims 11 through 21, characterized in that the capsule is made of a magnetizable material, preferably a ferritic stainless steel.